

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE April 10, 2001	ESTABLISHMENT NO. AND NAME Mirab S.A. Est 1067		CITY Pilar	COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		

CODES (Give an appropriate code for each review item listed below)
 A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage		30 M	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules		61 O
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Pest control program	08 A	Waste disposal	36 A	Empty can inspection		64 O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam		66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling		67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling		68 O
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures		69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant		70 O
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection		71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 M	Residue program compliance	46 A	Single standard		75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A	Inspection supervision		76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items		77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification		79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection		52 A		
Personal hygiene practices	26 A	Ingredients identification		53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A		

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			COUNTRY Argentina
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COMMENTS:

SSOP--No preventative action recorded.

HACCP--The CCP on humidity is not clearly stated.

19--The racks for exposed product in the cooker are not cleaned daily only weekly.

30--Very dirty wooden pallets are touching product with only primary packaging and subsequently the exposed product comes in contact with this packaging material.

19--Several exposed product slicers ready for use had residues from previous day's use on product contact surfaces.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		April 4, 2001	Friar S.A. Est 1970		Reconquista
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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COMMENTS:

SSOP--No preventative action recorded.

HACCP--Chlorine content in water is CCP, but had no upper limits designated.

HACCP--No annual reassessment of program.

HACCP--No preshipment review.

E. coli testing--plant location for sampling not in plan.

17--Several areas of heavy condensation above exposed carcasses in the coolers.

18--Residues of previous day's operations on non-product contact surfaces of exposed product scales that are located on an exposed product table ready for use.

19--The wiper blade on an exposed product moving conveyor , ready for use, had residues from the previous day's operation.

28--One of ten packages of product contained a particle of rail residues.

30--All inspection legend brands on the carcasses were illegible.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE April 5, 2001	ESTABLISHMENT NO. AND NAME Fricoop S.A. Est 1989		CITY Rosario COUNTRY Argentina	
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
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COMMENTS:

SSOP--The plan is not signed by person with overall authority.

SSOP--No preventative action recorded.

HACCP--Incorrect limits set for CCP1.

HACCP--Deviations of theCCP were noted in the records but no corrective action was recorded.

40--A high percentage(over 80%) of heads show multiple hits with a captured bolt pistol as the stunner.

19--The moving visera table was coming up for use with residues of previous uses.

18--Water overspray was dripping back on the exposed heads from the overhead conveyor rail.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		April 16, 2001	Fco. Finexcor Est 2062		Bernal
					COUNTRY
					Argentina
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
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			COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

SSOP—No preventative action recorded.

HACCP—only one method of verification listed, not multiple.

Salmonella testing—The testing of Salmonella is done in their own on-premise Senasa approved laboratory and not sent to another official laboratory as required.

Salmonella testing—Ground product is not selected randomly.

17—Condensate was dripping onto exposed carcasses in the cooler.

51—Pre-boning trim was not effective allowing hair and rail residue on the product on the boning table.

19—The wiper on an exposed product moving conveyor, ready for use, had residues from the previous day's use.

19—The moving visera table in the slaughter department was coming up for use with residues from the previous use.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE April 9, 2001	ESTABLISHMENT NO. AND NAME CEPA S.A. Est 2067		CITY Ponedvedra COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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			COUNTRY
			Argentina
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Dr. M. Douglas Parks	Dr. Oscar Lernoud	<input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

SSOP--Operational sanitation does not reference clean up at break-time and it is being done.

SSOP--No preventative action recorded.

HACCP--Calibration of the thermometer not listed as a verification method.

HACCP--No signature of overall authority.

HACCP--Boning room temperature above limit in records but no action taken.

HACCP--Preshipment review is incomplete. It does not address all of HACCP.

E. coli testing--The procedure does not designate the employee responsible to collect the sample.

Salmonella testing--The bin of ground beef for sampling is not selected randomly.

Salmonella testing--The sampling is done on trimmings not ground product.

08--Poison baits for rodent control are located within the establishment.

17--Heavy condensation was above exposed carcasses in the cooler and exposed product trafficways.

51--Pre-boning trim was ineffective, allowing foreign material(hair and rail dirt) on product on the boning table.

19--Residues of previous day's use was found on lift-up panels on the boning table, the liver skinner, metal product scoops, and a hopper-grinder all ready for use.

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NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud		COUNTRY Argentina	
				EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable	
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			COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

SSOP—Plan not signed and dated by overall authority.

SSOP—No preventative action recorded.

HACCP—No preshipment review is being done.

17—Heavy condensation above exposed carcasses in the cooler.

30—One package in ten had foreign material in the package, it was residues from the rail.

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NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable			
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Inspector work space	13 A	Humane Slaughter		40 O	Incubation procedures		69 O
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant		70 O
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection		71 O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification		72 A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification		73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates		74 A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision		76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items		77 A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security		78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification		79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		80 O
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports		81 O
Personal dress and habits	25 A	Boneless meat reinspection		52 A			
Personal hygiene practices	26 A	Ingredients identification		53 A			
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A			

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE April 3, 2001	ESTABLISHMENT NO. AND NAME Friar S.A. Est 267	CITY Desvio Arijon
			COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

SSOP--No written procedures for operational sanitation, but operational sanitation is being done.

SSOP--No preventative action is being recorded.

HACCP--No designated CCP in the plan however limits are in place.

HACCP--No verification procedures are listed.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE April 6, 2001	ESTABLISHMENT NO. AND NAME F. Macellarius S.A. Est 2676		CITY Ciudad Evita COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	
Temperature control	10 A	Animal identification	37 O	Container closure exam	
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	
Product contact equipment	19 U	Residue program compliance	46 O	Single standard	
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	
Dry storage areas	21 M	Residue reporting procedures	48 O	Control of security items	
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FCREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE April 6, 2001	ESTABLISHMENT NO. AND NAME F. Macellarius S.A. Est 2676	CITY Ciudad Evita <hr/> COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud	EVALUATION <input checked="checked" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

HACCP--Upper limit for CCP is too high. It violates Argentina law which is 7 degrees and is set at 10 degrees.

HACCP--No preventative action is recorded.

HACCP--No preshipment review is being done.

26--Water in the hand wash sink is much too hot for use.

19--Hand use equipment is washed in the hand wash sink, no sink available for equipment wash.

19--The lift up panels of the boning table had residues of previous day's use.

19--The wiper blade on an exposed product moving conveyor, ready for use, had residues from the previous day's use.